



Congratulations on your Engagement!

Immerse yourself in a setting of overwhelming natural beauty, Salishan Spa & Golf Resort. As one of Oregon's premier destination resorts for weddings, we welcome you.

Salishan Resort offers a variety of packages to suite your individual wedding or reception needs.

Let Salishan Spa & Golf Resort help you create a memorable event.

Included in your package:

Dedicated Catering Manager

- *Complimentary Menu Tasting for Bride and Groom (Guest Count Must be Greater Than 75)*
 - *Stage for Head Table if Requested*
 - *Cake Cutting and Service*

Mirror Centerpiece & Votive Candles

- *House Linens, China and Glassware*
- *Skirted Guest Registry, Gift and Cake Tables*

Complimentary Dinner for Two in Our Dining Room on Your First Anniversary

*Complimentary Upgrade for the couple on the night of the reception
(Upgrades based on availability)*

Plus our customary 19% service charge

All selections and prices are subject to availability and/or change without notice

Salishan Spa & Golf Resort 7760 N Hwy 101 Gleneden Beach, OR 97388

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Sunset Wedding Package

This Package Includes Two Hot and Two Cold Hors d' Oeuvres, Local Artisan Cheese and Fresh Seasonal Fruit Display, Your Choice of Soup or Salad and Entrée, Freshly Baked Demi-Rolls and Butter, Fresh Brewed Coffee and Tea

Salads

(Select One for Entire Group)

Caesar Salad

Hearts of Romaine, Classic Caesar Dressing, Garlic Croutons and Shaved Parmesan Cheese

Organic Field Greens

Organic Seasonal Greens, Shredded Carrots, Cucumber, Cherry Tomatoes with House Vinaigrette

Chef's Daily Soup Creation

Made with Handcrafted Stocks and the Freshest Ingredients

Entrées

*All Entrée's are Served with Appropriate Starch and Fresh Seasonal Vegetables
(Select Maximum of Two)*

If Two Entrees are Selected, the Higher Priced Selection will be Charged for Both

Pan Roasted Local Salmon Filet

*~Cracked Pepper-Preserved Lemon Oil
\$53.00*

Shitake Seared Halibut Filet

*~Citrus Tarragon Aioli
\$55.00*

Smoke Roasted Pork Loin

*~Lavender Honey Glaze / Apple-Caraway Compote
\$49.00*

Grilled Filet Mignon

*~Oregon Bleu Cheese Butter / Port Wine Reduction
\$59.00*

Chicken Oscar

*~Local Crab / Asparagus Tips / Hollandaise
\$53.00*

Grilled New York Strip Steak

*~Maitre d' Butter
\$55.00*

Filet Mignon and Prawns

*~Port Wine Reduction / Lemon Beurre Blanc
\$65.00*

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Canyon Wedding Package Buffet Dinner

(Minimum of 35 people)

Buffet's Includes: Chefs Choice of Two Appropriate Starches, One Fresh Seasonal Vegetable, Fresh Baked Demi Rolls and Butter, Fresh Brewed Coffee and Tea

Buffet Dinner:

Choice of Two Entrées - \$47.00 per person

Choice of Three Entrée - \$52.00 per person

Salads

(Please Select Two)

Caesar Salad

*Hearts of Romaine, Classic Caesar Dressing,
Garlic Croutons and Shaved Parmesan Cheese*

Seasonal Fruit Salad

Assortment of Seasonal Fruit and Berries

Organic Field Greens

*Fresh Lettuce, Mushrooms, Roma Tomatoes,
Shredded Carrots and Toasted Sunflower Seeds,
with Your Choice of Dressings*

Pasta Salad

*Tri-Colored Tortellini Pasta with Artichoke
Hearts, Kalamata Olives, Sun-dried Tomatoes,
Provolone Cheese and Aged Balsamic Vinaigrette*

Entrées

*Pan Roasted Halibut with Smoked Tomato Coulis
Seared Chinook Salmon with Pinot Gris-Saffron Butter
Scampi Shrimp and Mussels with Penne Pasta and Roasted Peppers
Risotto with Butter Clams, Bay Scallops, Roasted Garlic and Lemon-Thyme Crème
Chicken Scaloppini with Lemon-Caper Sauce
Grilled Breast of Chicken with Local Mushroom-Marsala Jus
Garlic-Rosemary Roasted Pork Loin Provencal
Pork Ribs with Ancho Barbeque Sauce
Braised Kobe Beef Shank with Local Mushroom Ragout and Red Wine Sauce*

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Buffet Enhancements

CARVING STATIONS

Served with Demi Rolls and Butter, Chef Attendant Fee of \$100.00 for the First Hour and \$25.00 Each Additional Hour Thereafter

Roast Baron of Beef

(Serves Approximately 150 People)

Assorted Mustards / Creamy Horseradish / Beef Jus

\$600.00

Potlatch Barbecued Chinook Salmon

(Serves Approximately 20 People)

Lashed to Alder Planks and Roasted in the Style of Northwest Coast Native Tribes

\$150.00 Per Side

Smoke Roasted Whole Tom Turkey

(Serves Approximately 30 People)

Traditional Cranberry Sauce / Mustards / Giblet Gravy

\$275.00

Lavender-Honey Glazed Pork Loin

(Serves Approximately 30 People)

Apple-Caraway Compote / Roasted Garlic Aioli

\$250.00

Roast Prime Rib of Beef

(Serves Approximately 30 People)

Served with Creamy Horseradish and Beef Jus

\$300.00

Herb Crusted and Roasted Beef Tenderloin

(Serves Approximately 20 People)

Assorted Mustards / Creamy Horseradish / Beef Jus

\$275.00

Maple Glazed Virginia Ham

(Serves approximately 45)

Roasted Garlic Aioli / Assorted Mustards

\$150.00

Plus our customary 20% service charge

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Portland Marriott City Center 520 SW Broadway Portland, OR 97205

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COLD HORS D' OEUVRES

All Prices Are Per Dozen with a 3 Dozen Minimum Per Item

- Pesto and Wasabi Cream Baby Potatoes \$18.00*
- Roasted Red Bliss Potatoes with Crème Fraîche and Caviar \$24.00*
- Chef's Selection of Assorted Deluxe Canapés \$22.00*
- Smoked Salmon Profiteroles \$24.00*
- Smoked Tenderloin Crostinis with Horseradish Aioli \$26.00*
- Prosciutto Wrapped Grilled Asparagus \$22.00*
- Deviled Eggs with Traditional and Sun-Dried Tomato Filling \$20.00*
- Iced Jumbo Prawns with Atomic Cocktail Sauce and Lemon \$32.00*
- Assorted Sushi with Wasabi and Aged Soy \$25.00*
- Iced Caviar with Toast Points and Blue Corn Blinis Market Price*
- Fresh Mozzarella and Sun-Dried Tomato on a Crisp Fennel Cracker \$22.00*
- Assorted Mini Quiches \$24.00*
- Local Bleu Cheese and Spiced Pecans in Puff Pastry \$24.00*
- Belgian Endive with Cherry and Cashews, Bleu Cheese and Roasted Hazelnuts \$24.00*

HOT HORS D'OEUVRES

All Prices Are Per Dozen with a 3 Dozen Minimum Per Item

- Dungeness Crab Cakes with Chipotle Aioli \$36.00*
- Meatballs with Stone Mustard Demi Glace \$24.00*
- Prosciutto and Scallops with a Citrus Tarragon Aioli \$30.00*
- Assorted Dim Sum and Pot Stickers with Dipping Sauces \$21.00*
- Sautéed Prawns in Thai Curry or Cajun Style \$32.00*
- Chicken or Beef Satay with Thai Peanut Sauce \$23.00*
- Ancho Barbecue Baby Back Pork Ribs \$26.00*
- Boursin and Roasted Garlic Stuffed Mushroom Caps \$24.00*
- Fried Mozzarella with Marinara Sauce \$20.00*
- Chicken Wings - Buffalo Style with Bleu Cheese and Celery \$24.00*
- Spanakopita - Spinach and Feta Filled Phyllo Triangles \$24.00*
- Phyllo Cups with Crab, Bay Shrimp or Roasted Red Pepper & Sherry, Basil
and Smoked Provolone \$28.00*
- Grilled Polenta Triangles with Fennel-Orange Zest and Provolone Cheese \$20.00*
- Mushroom Turnovers – Forest Mushroom Duxelles Wrapped in Puff Pastry \$27.00*

RECEPTION DISPLAYS

(30 Person Minimum) All prices are Per Person Unless Otherwise Stated

Garden Vegetable Crudités

Garden Fresh and Marinated Vegetables / Assorted Dips
\$5.00

Local and Imported Artisan Cheeses

Spiced Nuts / Smoked Almonds / Gourmet Crackers
\$6.00

Seasonal Fruit and Berry Display

\$5.00

Cured Meat and Imported Cheese Platter

Fresh-Baked Artisan Breads / Traditional Condiments
\$7.00

Crusted Brie En Brioche

(Serves 30 people)

Pesto / Artisan Baguettes and Garlic Crostini / Fresh Fruit
\$60.00 per Wheel

Ocean Bounty Seafood Display

*Jumbo Prawns / Local and Regional Oysters / Cocktail Crab / House-Smoked
Salmon / Cocktail and Remoulade Sauce*
\$12.00

Smoked Pacific Salmon Prepared Three Ways

Hot-Smoked Salmon / Cold-Smoked Salmon / Poached Salmon
Wasabi Cream Cheese / Traditional Accoutrements
\$8.00

Chef's House-Smoked Sampler

Beef Tenderloin / Muscovy Duck / Kurabuto Pork Loin / Free Range Turkey and Chicken Breast
Assorted Mustard and Aioli's / Fruit Conserves
\$10.00

Mediterranean Antipasto Display

Imported Prosciutto / Salami / Trio of Cured Olives / Marinated Artichokes / Roasted Peppers
Herbed Aioli / Mustards / Fruit Conserves
\$9.00

Plus our customary 19% service charge

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SALISHAN SPIRITS

The Banquet Bar Minimum is \$150.00 per hour/ per bartender

The Beverage Table (wine, beer & soft drinks) Minimum is \$75.00 per hour/ per attendant.

If a group fails to meet the minimum, the balance becomes a labor charge. If a group surpasses the minimum, no charges other than product are incurred.

CALL BRANDS

<i>Hosted</i>	<i>\$6.50</i>
<i>No-Host</i>	<i>\$7.00</i>

Cordials (Assorted Liqueurs, Port & Single Malt Scotch)
Range from \$4.25 to \$7.50 per drink.

WINE AND BEER

	<u>HOSTED</u>	<u>NO-HOST</u>
<i>Domestic Beer</i>	<i>\$3.50</i>	<i>\$4.00</i>
<i>Imported Beer & Micro Brewed Beer</i>	<i>\$4.00</i>	<i>\$4.50</i>
<i>House Wine by the Glass</i>	<i>\$6.50</i>	<i>\$7.00</i>
<i>House Wine by the Bottle</i>	<i>See wine menu</i>	

DOMESTIC KEG BEER

<i>¼ Barrel</i>	<i>\$250.00</i>
<i>½ Barrel</i>	<i>\$425.00</i>

MICROBREW KEG BEER

<i>¼ Barrel</i>	<i>\$325.00</i>
<i>½ Barrel</i>	<i>\$600.00</i>

INDIVIDUAL ITEMS

<i>Bucket of Ice (gallon)</i>	<i>\$2.00</i>
<i>Orange Juice</i>	<i>\$3.50</i>
<i>Small Cans Juice</i>	<i>\$2.00</i>
<i>Liter Soda or Tonic</i>	<i>\$3.00</i>
<i>Canned Soft Drinks</i>	<i>\$2.50</i>
<i>Cut Fruit</i>	<i>\$3.50</i>
<i>Plastic Glasses</i>	<i>\$0.10</i>
<i>Glasses and Stemware</i>	<i>\$0.15</i>

**A \$20 per bottle corkage fee applies to all wine that is pre-purchased outside of the resort.*

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Breakfast

***Perfect for a Bridal Party Brunch or
Farewell to the Bride and Groom***

Traditional Continental Breakfast

**Minimum of 35 People Required*

*Assorted Freshly Baked Muffins, Bagels, Danish, Croissants
with Fruit Preserves, Plain and Flavored Cream Cheese
Sliced Fresh Seasonal Fruit Display
Fresh Brewed Coffee, Tea and Hot Chocolate
\$12.00*

Great American Breakfast

**Minimum of 35 People Required*

*Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese
O'Brien Potatoes
Apple-Wood Smoked Bacon
English-Style Banger Sausage
Assortment of Breakfast Breads and Pastries
Sliced Fresh Seasonal Fruit Display
Starbucks Salishan Blend Coffee, Teas and Hot Chocolate
\$18.00*

Enhancements

Enhance Your Breakfast with the Following

*Smoked Salmon or Euro-Style Gravlox with Tomato, Egg, Red Onion and Capers \$6.00
Assorted Fresh Fruit Smoothies \$4.50
Assorted Yoplait Yogurts \$3.00
Bacon, Egg and Cheese English Muffins or Croissant \$6.00
Biscuits and Country Gravy \$3.00
Assorted Cereals and Milk \$3.00
Fresh Baked Croissants and Bagels with Plain and Flavored Whipped Cream Cheese \$3.75
Organic Granola with Dried Fruit and Apples \$3.00
Hazelnut French Toast with Assorted Syrups \$3.00*

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SALISHAN CHAMPAGNE BRUNCH

**Minimum of 35 People Required*

*Oregon Sparkling Champagne
Chef-Prepared Omelets
Farm Fresh Scrambled Eggs with Tillamook Cheddar
Miniature Belgian Waffles with Strawberries and Chantilly Cream
Eggs Benedict
Apple-Wood Smoked Bacon
Country Sausage
O'Brien Potatoes
Cured Salmon with Traditional Accoutrements
Freshly Baked Danish, Muffins, Bagels and Croissants
Fruit Preserves
Seasonal Fruit Display
Assorted Seasonal Salads
Chef's Display of Chilled Pacific Oysters, Cracked Crab Legs and Prawns
Chef's Clam Chowder
Slow Roasted Alder Planked Filet of Salmon with Citrus Butter
Grilled Breast of Chicken with Mushroom-Marsala Jus
Wild Rice Pilaf
Seasonal Vegetable Sauté
Chocolate Fountain with a Selection of Strawberries, Biscotti, Dried
Pineapple, Marshmallows and Bananas
Salishan Dessert Table
Assorted Chilled Juices
Starbucks Salishan Blend Coffee and Teas
\$60.00*

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CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Food and Beverage Director or Catering and Conferences Service Director will be happy to consult with you on custom menus to fit any theme or occasion.

PRICING

Please note the food, beverage, audio/visual and room rental quoted prices are subject to a 19% service charge. Menus and prices are subject to change but will be confirmed three months prior to your event. A definite conference or event agenda is required 30 days in advance. Set up of a meeting room changes per catering contract later than 24-hours prior to the function, will be assessed a \$75 fee. Changes or additions within 72 hours of the event start time are subject to a \$50.00 charge.

MEAL SELECTIONS

Menu selections must be confirmed 14 working days prior to the date of your first event. One selection is requested for each meal. If two entrees are selected, the higher price will be assessed for both selections. Upon receiving the guarantee three days in advance, the Hotel will supply entrée cards identifying the guests' choice before arrival. Please order the same first course(s) (appetizer, soup, salad) and dessert for the entire group.

GUARANTEES

The final attendance for all functions, room setup and A/V requirements must be specified 72 hours (three business days) in advance, before 12:00 p.m. Once received by the Conference Planning Office, the number will be considered a guarantee and not subject to reduction. We will be prepared to serve 5% percent over the guaranteed number. The amount charged will be the guaranteed number or the actual number served, whichever is greater.

BUFFETS

For our full service breakfast, lunch and dinner buffets in one private function room, there is a 35 person minimum for a service time of one hour. Buffets less than 35 or requiring extended service times are subject to an additional surcharge.

PAYMENT POLICY

All arrangements for payment must be made and approved well in advance of your event. You may be asked for a non-refundable deposit to secure our meeting or conference space. Direct billing may be arranged with approval from our accounting department by completing a credit application a minimum of thirty (30) days in advance of the event.

MISCELLANEOUS

All food and beverage is intended for consumption on premise and none will be allowed to be taken to go.

The hotel must provide all food and beverage: no outside food and beverage can be brought into the event rooms. Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting or conference. Storage fees will be applied if packages are received more than 3 days prior to the date of your event.

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